



Choose any four wines to taste with a flight for \$14

White & Rosé Wines

glass / bottle

☐ Effervesce 🍇 Sparkling Brut

12 / 38

Citrus, pear, and floral aromas with a hint of yeast. The effervescence brings forth light citrus and a smooth, round mouth feel.

☐ 2021 Trebbiano 🇺🇸 Light-bodied, Dry White

10 / 26

Delicate floral aromas accented by citrus notes. Pairs well with seafood, pesto, and Italian cheeses.

☐ 2021 Sauvignon Blanc 🍇 Light-bodied, Dry White

10 / 28

Delicate floral aromas with gentle acidity. Pairs well with light salads, seafood, or goat cheese.

☐ 2021 Albariño 🇺🇸 Light-bodied, Dry White

10 / 28

Lemon and yellow apple with notes of almond on the finish. Pairs well with tapas and seafood.

☐ 2021 Roussanne 🇺🇸 Medium-bodied, Dry White

10 / 28

Rich pear and subtle tropical flavors. Pairs well with brie cheese or chicken and vegetable dishes.

☐ 2020 Roussanne Reserve 🇺🇸 Full-bodied, Dry White

13 / 40

Barrel-fermentation lends a silky texture with notes of apricot, dried herbs and hints of nuttiness.

☒ 2020 Estate Viognier 🍇 Full-bodied, Dry White

40

Rich peach and pear accented by subtle floral aromas. Pairs well with heavier seafood and poultry. **CLUB ONLY**

☐ 2021 Vidal Blanc 🍇 Light-bodied, Off-dry White

10 / 26

Floral aromas with a touch of sweet fruitiness. Pairs well with salty cheeses and fruit desserts.

☐ Nectar 🍇 Sweet, White

9 / 26

Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. Pairs well with soft cheeses and fresh fruit.

☐ 2020 Rosé 🇺🇸 Light, Dry Rosé

10 / 26

Notes of pink grapefruit and passion fruit accented by crisp acidity. Pairs well with light Mexican dishes or soft cheeses.

☐ Fräulein 🇺🇸 Sweet Blush

9 / 26

Citrus aromas with bright dragon fruit and strawberry flavors.



**some specialty wines are excluded from tasting flights*

Red Wines

glass / bottle

☐ **Ranch Red** 🍷 **Light-bodied, Dry Red** 10 / 32

Fruit-forward notes of plum and black cherry with a smooth finish.

☐ **2020 Malbec** 🍷 **Medium-bodied, Dry Red** 12 / 38

Notes of dark red fruit and plum, accented with a subtle tobacco finish and medium tannins.

☐ **2019 Syrah** 🍷 **Medium-bodied, Dry Red** 12 / 38

Subtle blue fruit and toasted oak supported by soft tannins. It will elevate lamb and game meats and accentuate spices in the dish.

☐ **2020 Cabernet Sauvignon** 🍷 **Medium-bodied, Dry Red** 12 / 38

Rich dark red fruit flavors accented with subtle oak and a smooth finish. Pairs well with steak, lamb, and grilled meats.

☐ **2020 Petit Verdot** 🍷 **Full-bodied, Dry Red** 14 / 44

Notes of dried herbs and leather with prominent fruit flavors and a dry finish. Pairs well with grilled flank steak or barbecue.

☐ **2021 Chambourcin** 🍷 **Light-bodied, Semi-Sweet Red** 10 / 28

Fruit forward with a touch of sweetness. Soft and full of fresh cranberry flavors, accented by subtle notes of fresh herbs.

☐ **Hausfrau Hooch** 🍷 **Semi-Sweet Blackberry & Red Wine Blend** 9 / 26

Notes of blackberry with a subtle sweet finish.

☐ **Bullberry** 🍷 **Sweet Blueberry Wine** 9 / 26

Fresh blueberry flavors with a sweet finish. Pairs with soft cheeses, cheesecake, or salads with fruits and nuts.

Dessert Wines

☐ **Portejas** 🇹🇽 **Port Style Red Wine** 12 / 38

Blended from multiple vintages of Texas-grown Touriga Nacional grapes. Tawny and full-bodied with round sweetness.

Other Drinks

Wine-a-Rita 9

Blueberry Pomegranate, Strawberry Mango or a swirl of both flavors

Specialty Wine Cocktail 11

Ask your server about this month's creation

Mimosa 11

Ask your server for available juice options

Hard Cider 8

Choose from Fiona Apfé! or Comfortably Plum by Marker Cellars

Coffee, Tea, and Soda 2



**some specialty wines are excluded from tasting flights*



Appetizers & Small Plates

Charcuterie Board

\$21

Selection of fine meats and cheeses, accompanied by breads, fruits, spreads, and other seasonal selections and creations

Hummus

\$9

Chickpeas blended with olive oil, tahini, lemon, garlic, and spices, served with toasted pita and fresh vegetables

Pizzas

Thin crust pizza by Uncles Family Kitchen in McKinney, TX

\$17

Pepperoni Pizza

Recommended Wine Pairing: Ranch Red

Supreme Pizza

Recommended Wine Pairing: Petit Verdot

Cheese Pizza

Recommended Wine Pairing: Malbec

Veggie Pizza

Recommended Wine Pairing: Cabernet Sauvignon

Sausage Pizza

Recommended Wine Pairing: Malbec

Desserts

Tiramisu

\$10

Mascarpone cream on a bed of sponge cake, soaked in coffee liqueur, and sprinkled with cocoa

Gelato

\$8

Rich and creamy Italian-style gelato.

Salted Caramel